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LIVESTOCK JUDGING

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WHY JUDGE LIVESTOCK?

Visual appraisal is a major factor in the selection of breeding stock as well as being a principal criterion in buying and selling meat animals for slaughter. As long as market animals are bought or sold on a live basis, every attempt must be made to evaluate their carcass potential accurately. While the modern breeder combines performance records with live judging when selecting breeding animals, the same traits which indicate high merit in slaughter animals are also important in the selection of breeding stock.

Livestock judging is an art developed through patient study and long practice. To be a good livestock judge, you must:

- Know the parts of the animal and their location
- Know which parts are most important for meat cuts and breeding stock and the most desirable conformation of each part
- Visualize the ideal animal
- Make keen observations and compare them to the ideal
- Weigh the good and bad points of each animal
- Develop a system of analyzing and examining animals so important points are not overlooked

ENTERING A CONTEST

In a livestock judging contest, classes of beef cattle, sheep, swine, and, occasionally, horses are judged. Both market and/or breeding classes are judged. If you place a class correctly, you receive a score of 50 points for placing. If you miss one or two pair or make other placing errors, your score is determined in proportion to the seriousness of your errors.

In many judging events, you have the opportunity to present your reasons for placing a particular class. An official judge scores you on organization, presentation, and the accuracy of your reasons. A 50 point score is the highest score for oral reasons. (Detailed information on reasons appears on pages 14-16.)

In any official judging contest, you'll receive a card with a group and contestant number and you'll be given verbal instructions on the contest conduct. Circle or write correct placings in the blank spaces. Here are two types of judging cards used in various contests with a correct placing of 2-3-4-1.

UNIVERSITY OF MINNESOTA				
DEPARTMENT OF ANIMAL SCIENCE				
Stock judged	<i>Hereford Heifers</i>			
Placing	1st <i>2</i>	2nd <i>3</i>	3rd <i>4</i>	4th <i>1</i>
Weight				
Student's name	<i>John Jones</i>			
Date	<i>June 2</i>	Class no. <i>1</i>	Grade	

JUDGING CARDS	
CLASS	1234
<i>Hereford Heifers</i>	1243
	1324
	1342
	1423
	1432
CLASS NUMBER <i>1</i>	2134
<i>John Jones</i>	2143
NAME	2314
<i>Ramsey</i>	2341 <input checked="" type="checkbox"/>
	2413
COUNTY	2431
	3124
	3142
ADDRESS	3214
	3241
	3412
	3421
PLACING SCORE	4123
	4132
	4213
REASON SCORE	4231
	4312
	4321

THE MECHANICS OF JUDGING

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In most judging contests or clinics, four animals are used in each class. They are numbered 1, 2, 3, 4. Three views are shown (rear, side, front). Looking at cattle and sheep from the rear, number 1 is on the left and number 4 is on the right. In swine judging, each animal is identified with a number or chalk mark on his back.

A keen judge is orderly and develops a system of analyzing each class. Begin by viewing the class from a distance of about 25 feet or far enough away to see all four animals at one time. Analyze the class and divide the animals into three pairs: a top pair, a middle pair, and a bottom pair. Then compare these pairs to each other and to a breed ideal.

Note the big points and make placings accordingly. (Place special emphasis on those body parts from which the high-priced meat cuts come.) Become skilled in placing from a distance, handling the animals only to check observations before making the final placing. Hogs are judged in a pen. Someone moves the pigs so you can see all views. Stay a distance of 15 feet away to obtain an overall view.

To simplify judging, make the easiest placing first—pick the top animal or the bottom animal or any pair of animals. First impressions are usually the best. Study the animals for 3 or 4 minutes and get a good impression of the class as a whole. Usually beef cattle are walked. As the class is walked, check especially for soundness of feet and legs. You may be able to size up the class at this time, because cattle usually look the most natural when walking.

It takes both careful observation and proper handling to do the best job of determining the degree and smoothness of finish or condition. Study individual animals at close range and handle each one. This procedure will help you make comparisons of finish in market classes and of condition or natural fleshing in breeding classes.

In any contest or practice period, you must do your own work and be confident about your own judgment. Once you make a decision, back it up with sound and definite reasoning.

Use good manners and do not crowd other contestants. It is important to win fairly.

DEFINITIONS

Type is an ideal or standard of perfection that combines all the characteristics contributing to an animal's usefulness for meat production.

Conformation is the form of an animal as determined by structural shape and muscling.

Finish refers to the degree and distribution of fat cover. This term should be used only in market classes.

Natural Fleshing is the term used to express differences in fat cover of breeding stock.

Quality means the degree of refinement of head, hide, hair, and bone. A high quality animal has refinement of head and bone and has a smooth, thin, pliable hide with a good hair coat.

A *Balanced Appearance* results when each part of the animal fits together in a harmonious fashion. The forequarter and hindquarter are nearly equal in size and development.

Style means eye appeal. A stylish animal is attractive, displays alertness, and shows to its best advantage.

Size refers to weight for age and is very important. A large animal has a definite advantage over a good small one. However, do not sacrifice everything else for size alone, and do not confuse height alone with size.

Breed Character is the combination of those characteristics peculiar to each breed such as general appearance, color, and head shape.

Sex Character refers to the appearance which distinguishes male from female. A male should be masculine as evidenced by the increased development of the forequarters; a bold, strong head; and a massive, powerful appearance. The female should be more refined, with a lighter shoulder and a more refined head and bone structure.

Feet, Legs, and Bone must be examined carefully. Straight legs with heavy bone are essential for sound body structure, especially in breeding animals. The legs should be set out on the corners of the body. For a strong foundation, the feet should be of ample size and depth. The animal should be able to move or stand well without any evidence of unsound feet and legs.

Dressing Percentage indicates the yield of carcass in proportion to live weight. Market animals having a high dressing percentage are worth more to the packer because they yield more pounds of carcass. Factors which affect dressing percentage are conformation, finish, fill, and refinement of hide, hair, and bone.

Compare animals from the *side* for:

- Type
- Finish
- Balance
- Style
- Size
- Straightness of lines
- Straightness of legs and size of bone
- Quality
- Depth of body
- Length and levelness of rump
- Depth and fullness of quarter
- Trimness of middle and brisket
- Length of head and neck

Compare animals from the *front* for:

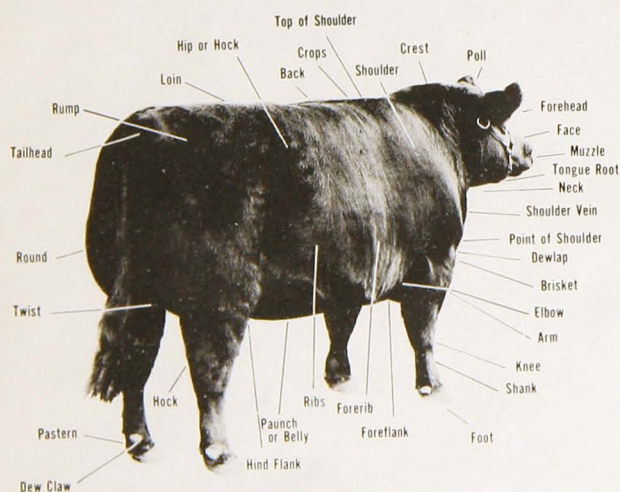
- Breed character
- Shape and size of head

- Finish
- Trimness of brisket and dewlap
- Quality
- Straightness of forelegs
- Width of top
- Smoothness of shoulder
- Depth and width of chest
- Fullness of forerib

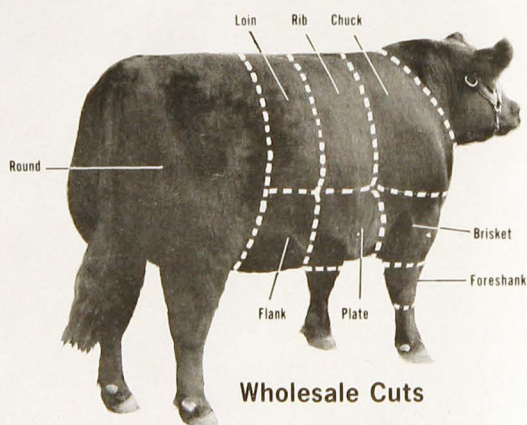
Compare animals from the *rear* for:

- Thickness and muscling
- Finish
- Quality
- Straightness of rear legs
- Muscling across rump, loin, and back
- Depth and thickness of quarter
- Depth of twist
- Trimness of middle

JUDGING BEEF CATTLE

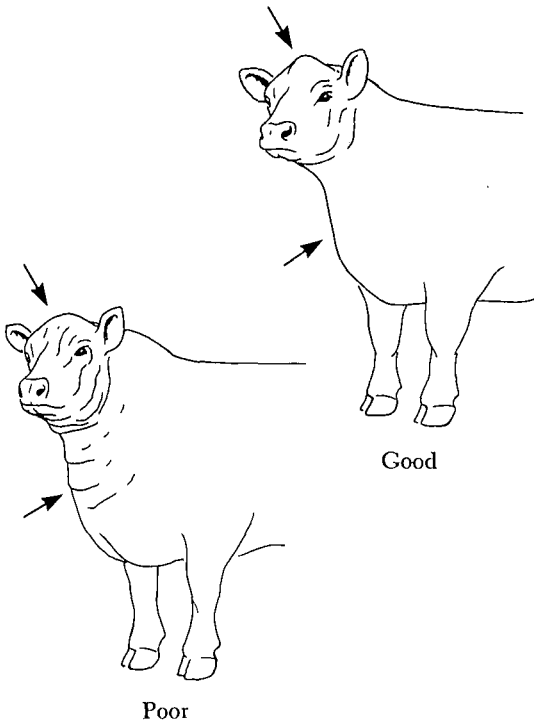


Parts

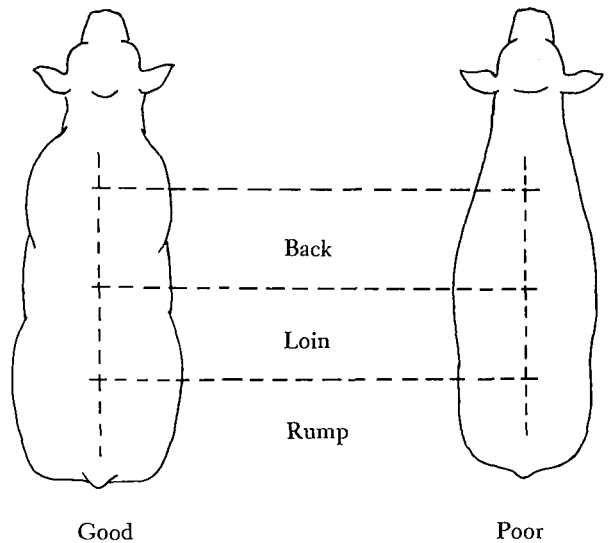


Wholesale Cuts

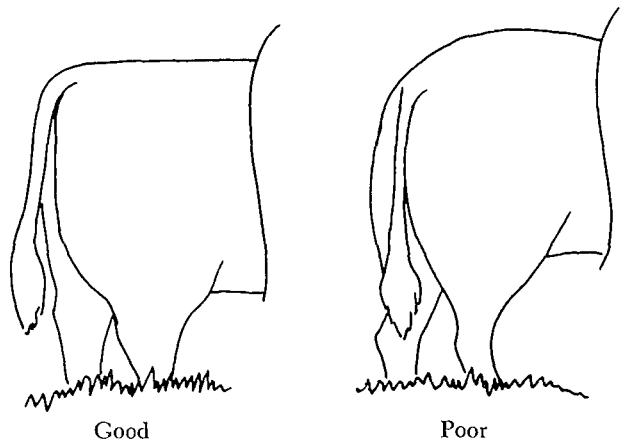
Comparing Important Parts



NECK, SHOULDER, AND HEAD—The neck should be short and should blend in smoothly with the shoulders and the rest of the body. Heavy, coarse shoulders that are open over the top cause a weak frame. A heavy dewlap and a crested neck are undesirable in a steer; they usually mean he was too old when castrated. The head should be broad between the eyes and wide down to the muzzle. The head should be as wide between the eyes as it is long from the eye to the muzzle. A long, narrow head is undesirable.

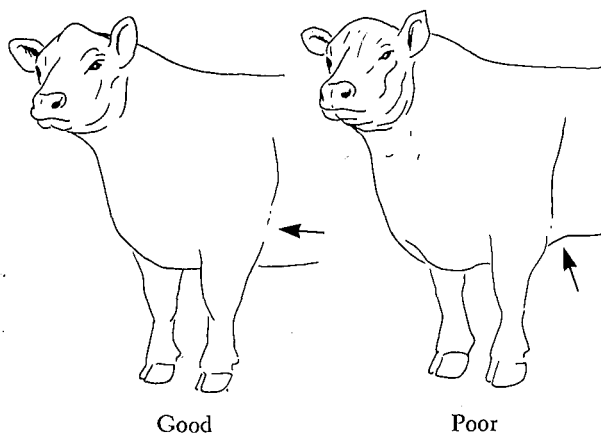


BACK AND LOIN—The back, loin, and rump should be straight and meaty. An animal with a narrow or weak top is objectionable.



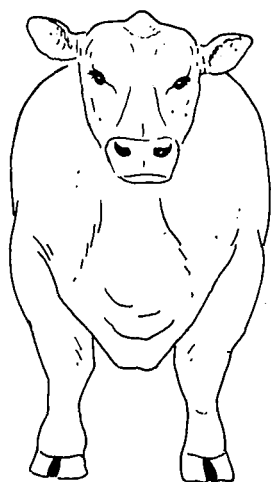
RUMP, QUARTER, AND TWIST—The rump should be long, level, and meaty. Length of rump contributes to overall balance and size of hindquarter. A short or drooping rump or a high tailhead is undesirable. The quarter should be deep, thick, and heavy muscled. A shallow, flat quarter will yield a low percentage of round.

DEPTH OF BODY—The body should be moderately deep, rectangular, and well balanced. The forerib region should be deep with a bold spring of rib and with cleanness behind the shoulder. A flat-ribbed beef animal lacks capacity for feed utilization.

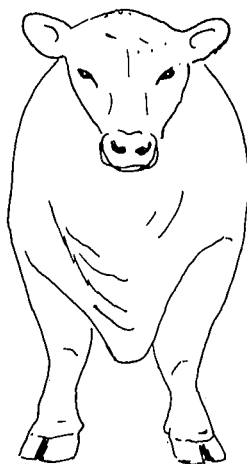


Good

Poor



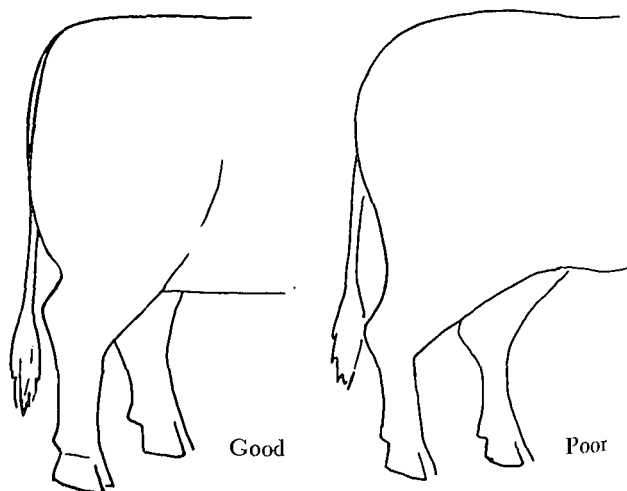
Good



Poor

CHEST—The chest should be deep and full. The forelegs should be set well apart and out on the corners of the body. This width between the front legs permits more chest capacity. A modern beef animal is thick, wide chested, moderately deep, straight lined, and well balanced.

LEGS—The legs should be straight and set squarely under the corners of the body. For proper body carriage, the hind legs should not be cow hocked (hocks close together), sickle hocked (too much set to the hock), or post legged (too straight in the hock).



Good

Poor

Handling Cattle

After observing cattle from the prescribed distance and comparing them for general appearance, confor-

mation, and soundness, it is time to handle each animal to check final observations.

Finish and Muscle Over the Shoulder

Approach the animal with caution. Make him aware of your presence and start handling him from the front. A tight, wide shoulder indicates muscling as well as adequate condition.

Finish Over the Point of Shoulder

With fingers extended and close together, check the finish over the shoulder. Press firmly with your fingertips. The point of the shoulder should be smoothly covered. The brisket and dewlap should be clean and trim. A softness of finish indicates excessive fat covering.



Finish and Muscle Over the Rib

Determine the amount of finish over the rib by pressing firmly with fingertips. Look for a uniform, firm covering of fat. A soft, rough finish indicates an excessive fat covering. The ideal amount of finish is between $\frac{1}{4}$ to $\frac{3}{4}$ of an inch of fat thickness over the rib. An ideal steer should yield 2 square inches of rib eye area per 100 pounds of carcass weight.

Thickness Over the Loin

Smooth finish over the loin is essential. Overfinished beef cattle have rolls of fat over the loin edge. By placing your thumb toward the midline and fingers over the loin edge, you can observe the fullness of loin and amount of finish.



Finish Over the Rump ◀

Press firmly with fingertips to feel the amount of finish. The top of the rump is one of the last regions of fat deposition. A small amount of finish is desirable.



Muscle Through the Quarter ▶

Since the round is the leanest cut of the carcass, the widest area in the beef animal should be through the center and upper part of the quarter. The legs should set straight and wide apart.



Length of Rump ◀

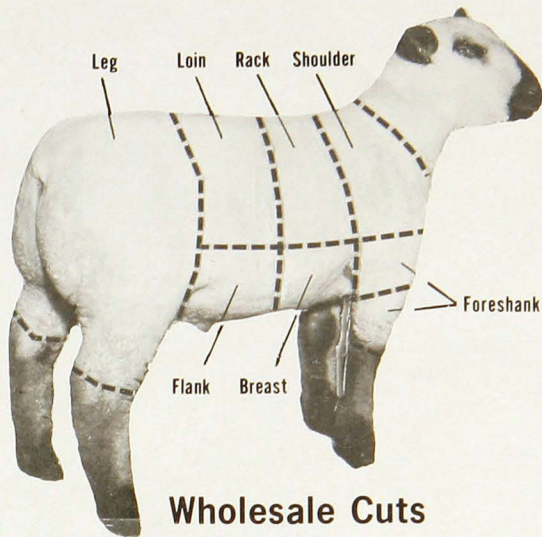
Length of rump is measured from hip to pin bones. Great length in the rump region gives added muscle to the round. The rump should be level and meaty from hocks to pins. The tailhead should blend smoothly into the rump.



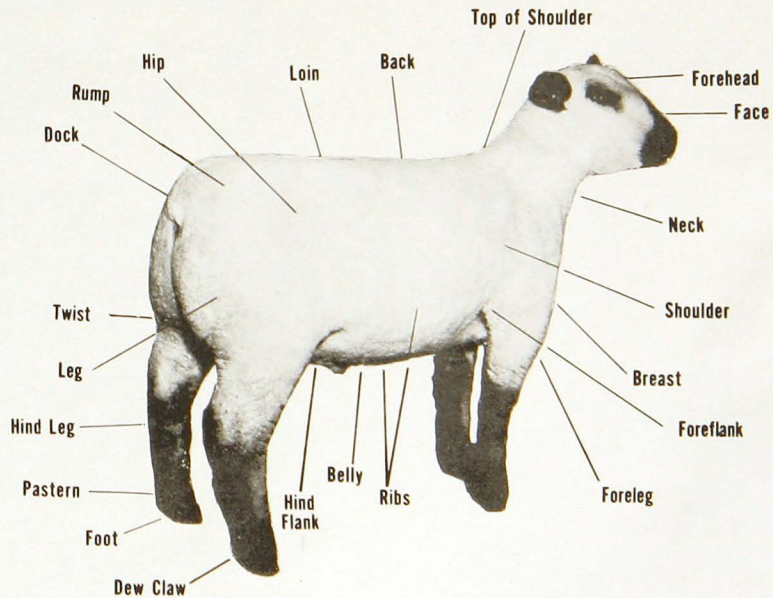
Quality of Hide ▶

Press firmly. Do not pinch the hide. A thin, pliable hide indicates quality. Thin-hided cattle usually have a higher dressing percentage than thick-hided cattle.

JUDGING SHEEP



Wholesale Cuts



Parts

Comparing Important Parts

Basically the description of body parts and desirable meat cuts of the beef animal also applies to good sheep, and the judging procedure is similar. Sheep simply come in a smaller package. However, they are covered with wool, so it is especially important to handle this animal to be sure of its conformation.

Fleece should be considered in breeding classes. A long fleece has an advantage over a short fleece. It should be dense, of good character (with distinct crimp), and of acceptable grade (fineness) for the breed. Also, it should be uniform in grade from shoulder to breech.

Handling Sheep

The way the individual sheep stands affects findings; sheep should be standing squarely on all four legs while being handled. Handle each sheep in the

same manner. If you begin handling for back finish from front to rear, handle each sheep in the class the same way.

Finish and Strength of Top

With fingers extended and close together, check the finish (amount of fat) and strength over the top. Press firmly with the balls of the fingers of one hand. Do not rub or punch the lamb or bruising will occur. It is difficult to feel the bones of the spine, ribs, and shoulders of very fat lambs. Overly fat lambs feel too soft and smooth over the rib and loin edge. Thin lambs have a very prominent bone structure. The ideal amount of finish is between 0.2-0.4 inches of fat thickness over the rib.



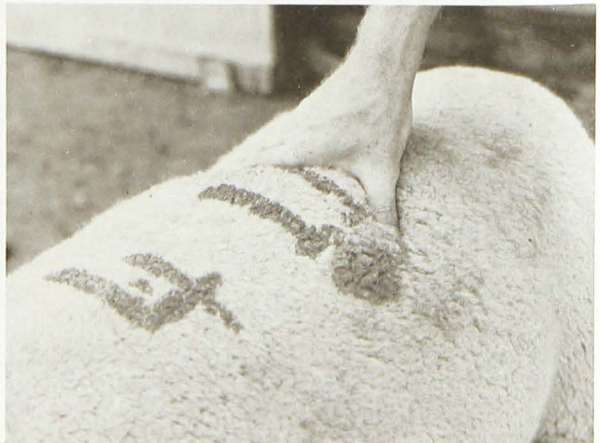
Finish or Fleshing Over Ribs, Spring of Ribs, and Breed Character

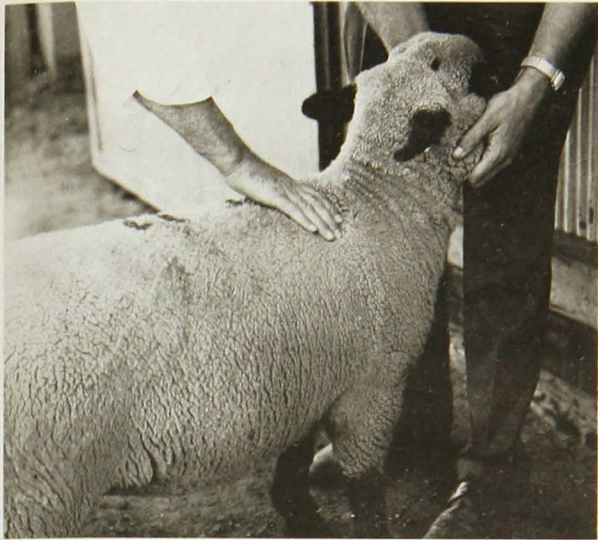
Determine the amount and smoothness of finish on the ribs by pressing firmly with your fingers. Feel for an even covering of firm fat. The curvature of the palm of your hand indicates the spring of ribs and muscling over the back. The head should be free from wool around the eyes. Although the head shape depends on particular breed characteristics, the head should be wide between the eyes. The face should be of medium length.



Width of Loin

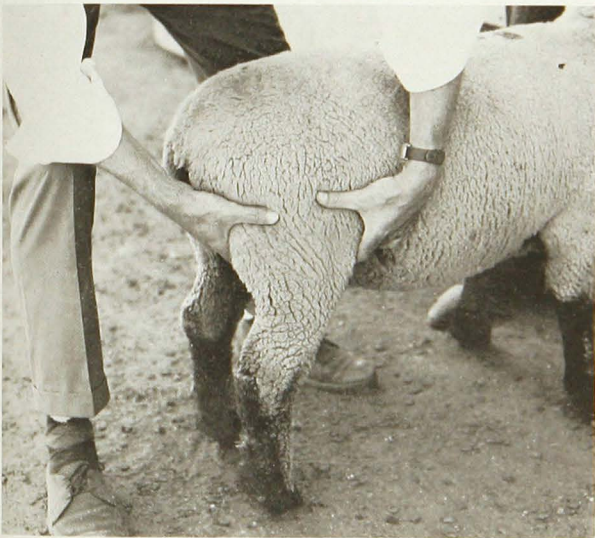
The loin is one of the more valuable cuts. Look for a meaty, deep, firm loin. An ideal market lamb should have a minimum of 2.25 square inches of loin eye area.





Thickness of Shoulder

Check the smoothness and tightness of shoulder. A thick, meaty shoulder is an indication of muscling. The neck should blend in smoothly with the shoulder.



Size of Leg

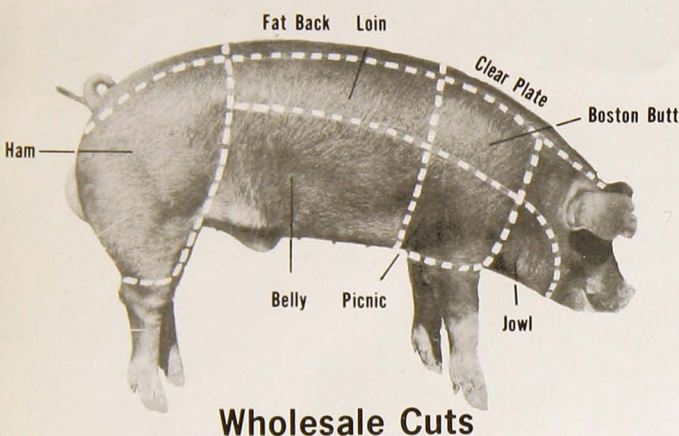
Determine the size of the leg and the amount of bulge on both inside and outside by grasping the leg firmly as close to the body as possible. In order to correctly determine the size of the leg, use both hands and press firmly, with your fingers meeting on the inside of the leg. The leg should be firm and full. Since the leg is the highest priced cut of the carcass, it should be the thickest portion of the body.



Depth of Twist and Straightness of Feet and Legs

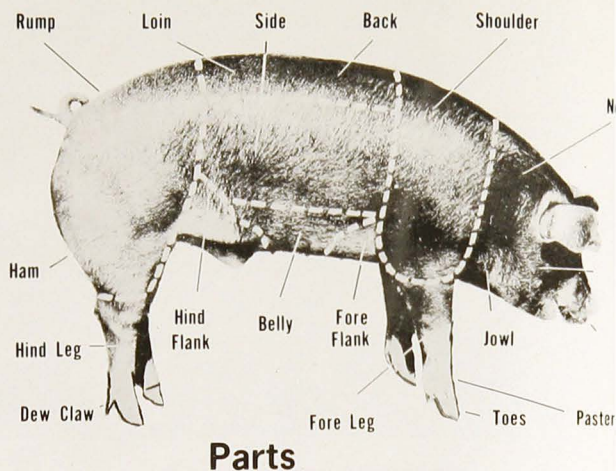
Determine the depth of twist and leg by placing one hand on the rump and one between the rear legs. The twist should be meaty. The legs should be straight and out on the corners of the body. Strong, straight legs with heavy bones are a must in breeding sheep.

JUDGING HOGS



Wholesale Cuts

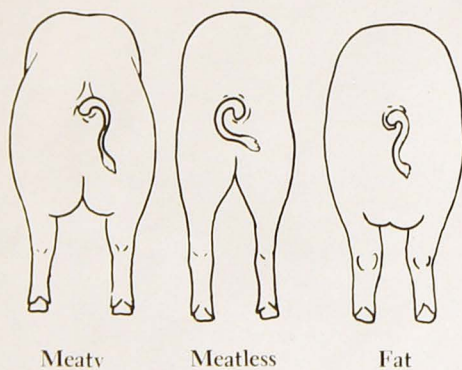
The meat-type hog has been developed to yield a high percentage of lean meat with a minimum amount of fat. This hog is heavily muscled, correct in finish, firm and well balanced, and has adequate length of side.



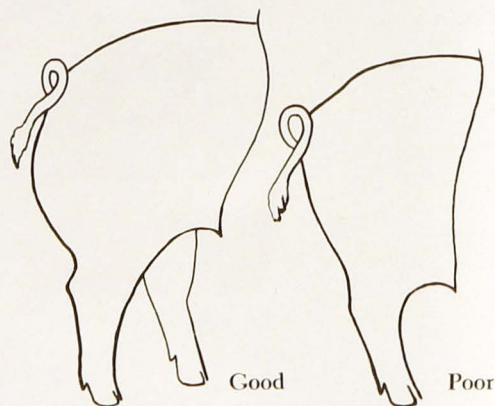
Parts

The ham, loin, picnic, and boston butt are the lean cuts of a pork carcass. A meaty barrow weighing 200 pounds should have a lean cut yield of 40 percent and above.

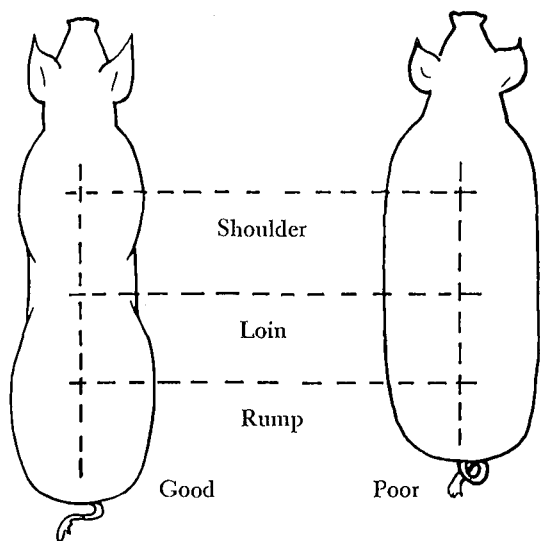
Comparing Important Parts



HAM—The ham is the most valuable wholesale cut on a hog. A soft, wasty ham on a meat hog is undesirable. The ham should be deep, long, thick, and firm. The ham should be wider than the back and should be thickest in the center and upper part. The back should be generally curved, not flat. There is a slight ridge down the middle of the back of an extremely heavy-muscled hog. A countersunk tail and a flat, right angle back are indications of fatness. (Note the loose fat at the base of the fat hog's ham.)

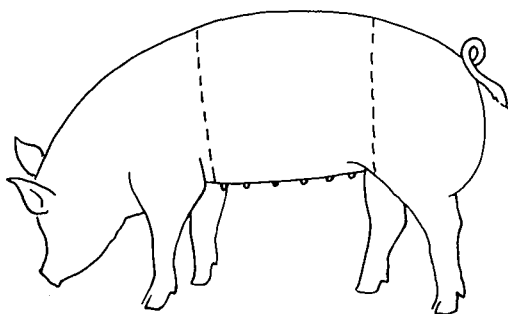


RUMP—The meat-type hog's rump should be long, with a gradual slope toward the tail setting. The rump should be slightly rounded from side to side over the top with no sign of excessive fatness. Notice the high tail setting and the bulge of the ham. A steep rump and a low tail setting decrease the size of the ham. A long rump with a long, deep ham will yield more meat than a short one with a flat, shapeless ham. Heavy-muscled hogs should yield 17 percent ham on a high weight basis, while meatless hogs should yield around 12 percent ham.

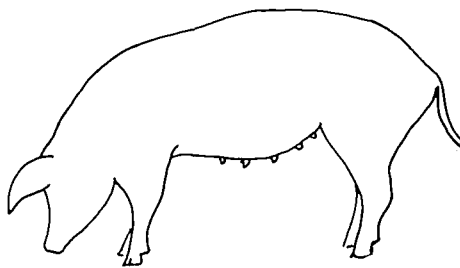


WIDTH—To study width best, stand a few feet behind the hog. A full, clean turn over the top gives muscling to the back and loin. A sharp, narrow top indicates a lack of muscling. Greater width through the back than through the ham indicates excessive finish. A measure of carcass leanness is the loin eye area at the 10th rib. A desirable meat-type hog should yield a minimum of 4 square inches of loin eye area.

Another measure of leanness is back fat thickness expressed as an average of measurements taken along the top of the live hog or at three points on the carcass: the first rib (over shoulder), the last rib (over loin), and the last lumbar vertebra (over rump). The most desirable amount of back fat on market hogs weighing 200 pounds is 1.3 inches or less, but measurements of up to 1.6 inches are acceptable.

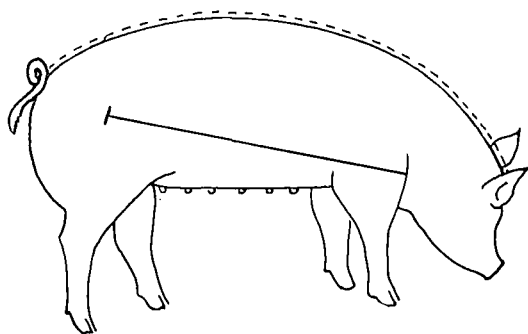


Good depth and underline

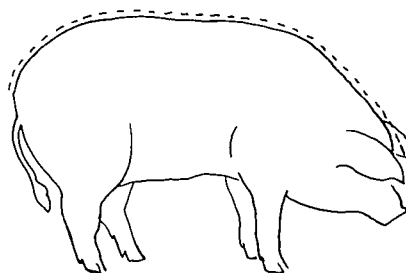


Poor depth and underline

DEPTH—The meat-type hog should have moderate depth of body. The flanks should be clean, free of wrinkles, and moderately deep. The underline should be firm, trim, and free from wrinkles. Gilts as well as boars should have at least six properly spaced, well-developed nipples on each side. Breeding animals exhibiting blind, inverted, and pin nipples are undesirable.



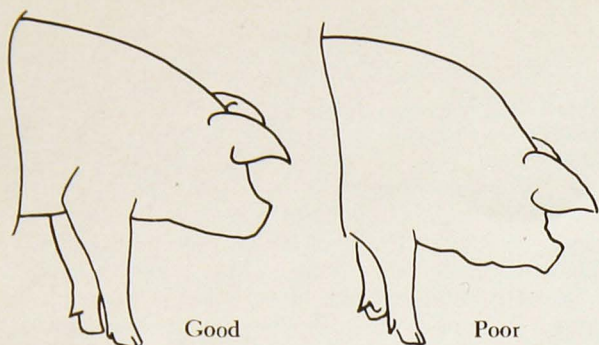
Good length, arch, and trimness



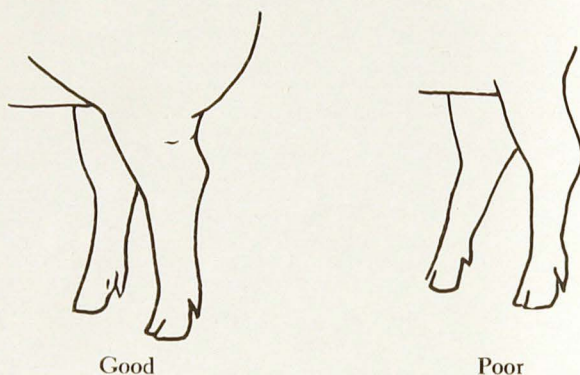
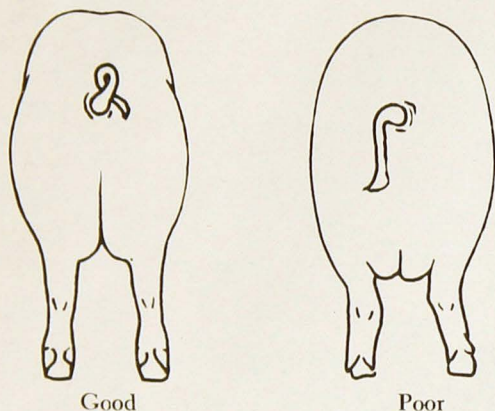
Poor length, arch, and trimness

LENGTH AND TRIMNESS—The meat-type hog's back should be strong with a gradual arch. Adequate length of side is essential for hogs to qualify for carcass certification. Length is measured in the pork carcass from the first rib to the aitchbone. On the live animal, this measurement is from the point of the shoulder to the center of the ham. On a meat-type hog, this measurement should be more than 29 inches long.

Trimness of the middle, jowl, and ham is essential for overall leanness. Extremely heavy-middled and wasty-jowled hogs yield a low percentage of lean cuts.



HEAD, NECK, AND SHOULDERS—Generally, a short, thick neck indicates fatness. A neck should be of medium length and relatively thin. The shoulders should be muscular, tight, and free from wrinkles. The space between the shoulder blades should be well filled with muscle. Often a roll of fat can be seen or felt behind the shoulder, indicating excessive finish. Although the shape of the head and ears depends on the particular breed characteristics, the head should be trim, wide between the eyes, and medium in length.



BONE, FEET, AND LEGS—Breeding swine must have strong pasterns, adequate substance of bone, and straight, strong legs for a long productive life. Pigs that stand close on their front and rear legs may have a muscling deficiency. If concrete and slatted floors are used in commercial swine operations, it is especially important for animals to have sound feet and legs.

THE PURPOSE OF REASONS

The main objective in developing and presenting livestock judging reasons is to give you the opportunity to justify your evaluation of beef, hog, or sheep classes. Giving reasons can help you develop a system of analyzing and comparing animals in a class of livestock. With practice, you'll be able to think and speak quickly in a logical, concise manner.

The judge determines the value of your reasons by determining the completeness and accuracy of your evaluation and the quality of your presentation. Here are a few things to keep in mind:

- Keep your presentation short. A well organized, properly delivered set of reasons should never be over 2 minutes long.
- Stand 6 to 8 feet away from the judge while delivering reasons. Stand erect with feet apart, hands behind. Look him straight in the eyes.



- Be definite. If you present your reasons poorly, the value of accuracy may not be as great.
- Speak slowly and clearly in a conversational tone.
- Develop a good, smooth delivery.
- Use correct grammar. Express all thoughts in complete, explicit sentences, not phrases.
- Stress the big points, making sure you have evaluated them correctly (incorrect statements may

lower your score).

- Bring out the major differences between animals, omitting small insignificant things that might leave room for doubt. Do not claim strong points for one animal unless it really has them. When claiming superior points for one animal, grant to the other its good attributes.
- Give a concise final statement and end your reasons strongly.

REASONS, GRANTS, AND CRITICISMS

There are many ways to organize your material. The system below is simple and clear. (Remember, a class of four animals is divided into three pairs: top, middle, and bottom.)

1. Give name of class and how it has been placed (1-2-3-4), i.e., market steers.
2. State your criticism and/or the outstanding good thing about the top animal: "I criticized 1 because he was a wasty-middled steer, but I placed him first because he was the heaviest muscled steer in the class."

3. Explain your *reasons* for placing 1 over 2 in comparative terms. Give important general terms first, then specifics.

In judging market steers, examples of general terms are "meatier," "typier," "more nicely balanced," "smoother," "higher quality," "thicker," and "higher yielding." (An extensive list of judging terms appears on pages 16-19.)

"In my top pair, I placed 1 over 2 because 1 was a smoother finished, typier steer that was meatier and more nicely balanced than 2. Num-

ber 1 was a shorter legged, deeper bodied steer that was wider and meatier over the top, thicker and heavier muscled through the quarter, and more correctly finished than 2."

Don't use too many descriptive terms in quick succession. Give each idea a chance to work to full value.

4. After giving reasons, give *grants* for 2 over 1, pointing out 2's advantages over 1: "I grant (realize, recognize) that 2 was a smoother, more stylish steer that was trimmer in the middle and stronger over the top than 1." (Always end a grant statement with "than" plus a number.)
5. Then give *criticism* of 2 in descriptive terms: "But I placed 2 second because he was a narrow-topped, poorly balanced steer that was shallow in the ribs and narrow through the quarter."
6. Use the same evaluative procedure (reasons, grants, criticisms) on the middle and bottom pairs, introducing them by: "In the middle (or bottom) pair, I placed 2 over 3 because. . . ." Then, "I grant that 4 was a smoother, more stylish steer . . . , but I placed 3 third because. . . ."

LANGUAGE AND EXPRESSION

- Be specific in referring to the sex and breed character of the animal. Do not refer to the animal as "it" or "animal" or "individual." Instead, use "he" or "she" or "barrow," "gilt," "wether," "ewe," "bull," "cow," "steer," "heifer," etc.
- Point out faults directly and objectively. Give your reasons and make grants and criticisms in either the past or present tense: "I placed or I place, I granted or I grant, I criticized or I criticize." However, describe the animals judged in

the past tense: "She was, she had," etc. Choose a style and be consistent in its use.

Instead of saying, "I criticize 4 because she lacked depth," say, "I criticize 4 because she was shallow."

Instead of saying, "3 carries down into a thicker quarter," say, "3 was thicker through the quarter" or, better still, "3 had a thicker quarter." "A smoother kind of barrow" should become "a smoother barrow."

"I was a heifer that was smooth and typier" is

better expressed as "I was a smoother, typier heifer."

It is better to say "I place" than to say "I am placing."

It is better to say "I criticize" than to say "I am criticizing."

In verbally evaluating each class, it isn't necessary to repeat the word "number" before each placing or the specific sex or breed character of the animal. "I placed number 1 steer over num-

ber 2 steer" is better said "I placed 1 over 2." "I placed this class of Angus steers in the order 1-2-3-4." The phrase "in the order of" adds nothing to the meaning—omit it.

Do not "leave" an animal in a class: put him there positively. It is wrong to say, "I left 4 third." Instead, say, "I placed 4 third."

- Conclude reasons with criticisms of the bottom animal. It is not necessary to elaborate on why you placed the entire class as you did.

JUDGING TERMS

Listed on the following pages are terms used in judging cattle, sheep, and hogs as well as a detailed example of how to compile a set of livestock judging reasons (for beef cattle). Terms are not listed in any particular order of importance. Remember that you can use them in a variety of ways. Just keep in mind the rule that simplicity and directness combined with accuracy of judgment will contribute to your successful development as a competent livestock judge.

General Terms for Breeding and Slaughter Cattle

Comparative Terms

Criticisms

General

Typier	Off type
Heavier muscled (meatier)	Light muscled
Thicker (beefier)	Narrow, shallow bodied
Higher quality	Coarse, low quality
More nicely balanced (symmetrical)	Poorly balanced
Straighter lined, strong top, tight frame	Uneven lines, weak top, slack frame
More style (more bloom)	Plain
Deeper body	Shallow body
More structurally correct	Weak framed

Shoulder and Neck

Shorter neck	Long neck
Cleanier about the dewlap	Throaty, heavy dewlap
Smooth shoulders	Rough (coarse) shoulders
Wider, stronger fronted	Weak, narrow fronted
Meatier forearm	Light-muscled forearm
More neatly laid in shoulders	Loose, open shoulder

Chest, Rib, Loin

Deeper heart girth	Pinched in heart girth
Deeper rib	Shallow rib
Width to the floor of chest	Narrow chest

Longer ribbed, more stretch	Too compact, tight wound
Wider (thicker), meatier top	Narrow top
Greater spring (bolder arch) of rib	Narrow, flat rib
Wider (thicker) back	Narrow back
Thicker (wider) loin	Narrow loin
Smoother top	Rough top
Smoother hooks	Hooky, rough hooks, out at the hooks

Steer Terms

Comparative Terms

Criticisms

Finish

Trimmer finished	Overdone, excessively finished, too fat
Smoother handling	Rough handling
More correctly finished	Thin, underfinished
More uniformly covered (finished)	Patchy, rough covering
Firmer finished	Soft finish
Trimmer fronted, cleanier brisket	Heavy fronted, wasty brisket
More ideal finish over the loin	Bare over the loin

Dressing Percentage

Would yield (dress) high	Wasty, would yield low
Trimmer middled	Wasty middle, heavy middle
Trimmer (neater) fronted	Wasty fronted
Trimmer (neater) brisket	Wasty brisket

Quality

More refinement of head	Coarse head
More refinement of hide	Heavy hide, thick hide
More refinement of bone	Coarse bone

Carcass

Would hang up a:

Thicker, heavier muscled carcass	Narrow carcass
Meatier carcass	Thin, light-muscled carcass
More shapely carcass	Long, narrow carcass

Neater carcass	Wasty carcass
More red-meated carcass	Overfinished carcass
Higher percentage of the primal cuts	Flat, narrow carcass

Breeding Cattle Terms

Comparative Terms

Criticisms

Head and Character

More desirable (Angus, etc.) breed character about the head	Lacks (Angus, etc.) breed character about the head
Breedier head	Plain head
Shorter head	Long head
More prominent poll (polled breeds)	Flat, rounded poll
Wider muzzle, wider head	Narrow muzzle, narrow head
More feminine head	Coarse head
Stronger head (especially bulls)	Weak head
Masculine, burlier head (bulls)	Narrow head

Bone, Feet, and Legs

More rugged (heavier bone)	Light bone
Straight strong pasterns	Weak pasterns
Straighter hind or front legs	Cow hocked, sickle hocked (too much angle or set to the hock), toed out, close at the knees, back at the knees, over at the knees

Action

Easier (freer walking)	Walks stiff, spaddles
Straighter, wider walking	Narrow, close walking

General Terms for Breeding and Market Sheep

Comparative Terms

Criticisms

General

Typier	Off type
Heavier muscled, meatier	Light muscled
Straighter lined	Uneven depth, lines
More nicely balanced (symmetrical)	Poorly balanced
More stylish (flash, eye appeal)	Plain
Higher quality	Coarse, low quality

Neck and Shoulders

Shorter neck	Long neck
Fuller behind the shoulder	Narrow behind the shoulders
Smoother shoulders (more neatly laid in)	Rough (coarse) shoulders
Smoother blending of neck and shoulder	Open shoulder, prominent at point of shoulder

Chest and Rib

Boldier, wider front	Narrow chested
Deeper heart girth	Pinched in the heart girth
Deeper rib	Shallow rib
Boldier spring of rib	Flat rib
Wider chest	Narrow chest
Heavier (muscled) rack	Narrow rack
Greater arch of rib	Narrow forerib
Bolder arch of rib	Pinched in the heart girth

Back and Loin

Stronger top	Weak top
Tighter frame	Slack frame
Straighter top	Low top, low front
Wider, meatier top	Narrow top
Thicker, heavier muscled loin	Narrow, flat loin
More natural spread over the back	Narrow back

Rump and Leg

Longer rump	Short rump
Wider, meatier rump	Narrow, tapering rump
More level rump	Droop at the rump, low at the pins
Wider, squarer dock	Narrow dock
Thicker, more bulging leg	Narrow leg
Thicker through the center position	Stands narrow on rear legs
Deeper leg	Shallow leg
Plumper, shapelier leg	Light leg
Deeper flank	Shallow flank, cut up in the flank

Market Lamb Terms

Comparative Terms

Criticisms

Finish

Trimmer finished (handling)	Overdone, excessively finished
More ideal degree and kind of finish	Thin, underfinished
More uniformly (evenly) finished, more uniformly covered	Unevenly covered
Smoother over the loin edge	Rough and rolling over the loin edge
Firmer finished	Soft finished
Firmer leg	Soft leg
Trimmer fronted, neater fronted	Heavy fronted, wasty fronted

Carcass

Would hang up a:	
Greater percentage of leg	Light-legged carcass
Meatier carcass	Narrow carcass
Heavier muscled carcass	Light-muscled carcass
More shapely carcass	Long, narrow carcass
More correctly finished carcass	Overfinished carcass
Neater carcass	Wasty carcass
Trimmer carcass	Overfinished carcass

Dressing Percentage

Yield higher	Would yield low
Trimmer middle	Wasty, heavy middle

Quality

More refinement of head	Coarse head
More refinement of pelt	Heavy pelt
More refinement of bone	Coarse bone

Breeding Sheep Terms

Comparative Terms

Criticisms

Head and Character

More desirable (Hampshire, etc.) breed character about the head, breeder head	Plain head
More open faced	Wool blind
More feminine head (ewes)	Coarse head
Stronger head (especially rams)	Weak head

Feet and Legs

More rugged (heavier bone)	Light bone, fine bone
Stronger legs	Weak legs
Wider set to the legs	Narrow set legs
Straighter (back or front) legs	Cow hocked, sickle hocked (too much angle or set to the hock), toed out, close at the knees, back at the knees, over at the knees, post legged (straight hocked)
Stronger pasterns	Weak pasterns

Fleece

Longer fleece	Short fleece
Denser fleece	Loose fleece
Finer fleece	Coarse fleece
More crimp to the fleece	Open fleece
More uniform fleece	Uneven fleece
Heavier shearing fleece	Light shearing fleece
Pink skin	Dark skin
More yolk, cleaner fleece	Dirty fleece
Free from black fibers	Black fibers

General Terms for Breeding and Market Hogs

Comparative Terms

Criticisms

General

Typier (or more desirable type)	Off type
Meatier (heavier muscled)	Light muscled
More correctly finished	Too much finish
Higher quality	Coarse, low quality
More nicely balanced	Poorly balanced
More style (class)	Plain
Smoother	Rough
More stretch	Short

Neck and Head

Cleaner, neater, more alert head	Plain head
Shorter neck	Long neck
Trimmer jowl	Wasty jowl
Cleaner cut jowl	Soft, flabby jowl

Shoulder

Cleaner at the point of shoulder, free moving shoulder	Roll of fat over and behind shoulder, wrinkled
Heavier muscled, cleaner, tighter shoulder	Light muscled, loose, open shoulder

Side

Longer side, stretchier side	Short side
Smoother side	Wrinkled side
Deeper side	Shallow side
Boldier, more arch of rib	Narrow, flat rib
Trimmer, cleaner middle	Heavy, wasty middle
Deeper rib	Shallow rib
More length of leg	Short legged, small framed
Deeper flank	Shallow flank

Back and Loin

More nicely turned top, more uniform, higher arch	Uneven arch, unevenly turned top
Cleaner top	Flat top
Tighter frame	Loose frame, slack frame
More muscling (natural width) over the top	Light-muscled (narrow) top
Thicker, heavier muscled, wider loin	Narrow, light-muscled loin

Rump and Ham

Longer rump which ties further into side	Short rump
Wider, more flaring rump, more natural spread over the rump	Narrow rump
More nearly level rump	Steep rump
Higher tail setting	Low tail setting
More bulging, shapely ham	Small, flat ham
Thicker through the center ham	Flat ham
Deeper ham	Shallow ham
Thicker, meatier, wider, heavier muscled ham	Narrow ham
More plump ham	Flat ham
Trimmer about the base of the ham and trimmer in the crotch	Wasty or soft about the base of the ham
Firmer and harder muscled ham	Soft, flabby ham
Thin-skinned ham	Tight-skinned ham

Market Hog Terms

Comparative Terms

Criticisms

Carcass

Would yield a higher percentage of lean cuts	Would have a low yield of lean cuts
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Trimmer carcass Wasty carcass
 Meatier carcass Light-muscled carcass
 Longer, leaner carcass Short, fat carcass
 Shapely, nicely balanced carcass Flat, narrow carcass

Broodier	Lacked broodiness
More prominent underline	Lacked prominence (development) of underline, blind, inverted, pin nipples
More evenly spaced nipples	Nipples unevenly spaced

More desirable (Hampshire, etc.) breed character	Plain head, coarse head, heavy ear
Feminine headed (gilts)	Coarse
Masculine headed (boars)	Plain
Large, alert, bright eye	Small, dull eye

More rugged, heavier bone	Light bone, fine bone
Straighter front (or hind) legs	Cow hocked, sickle hocked (too much angle or set to the hock), toed out, close at the knees, back at the knees, buckled knees
Stronger pasterns	Weak pasterns
Wider fronted	Narrow fronted
Uniform length of toes	Short inside toe

Livestock Judging Note Card

Class: Hereford Heifers
 Placing: 2-3-4-1

1. Small, light bone, light ^{quarter}
2. Dark red, beefier, straight ^{legged}
3. Breed character about ^{head}
4. Large growthy, light red ^{heifer}

2 over 3
 (top pair)

Heavier muscled
 Better balanced
 Wider topped
 Thicker quarter
 Freer walking
 Straighter hind
 legs

Grants: $\frac{3}{2}$

Longer rump
 Feminine, breeder head

Criticisms of 3

Crooked hind legs
 Fine boned

3 over 4
 (middle pair)

Better balanced
 Breeder head
 Longer, more level
 rump
 Deeper quarter

Grants: $\frac{4}{3}$

Larger, more growthy
 Heavier bone

Criticisms of 4 Long neck
 Poorly balanced
 Short, steep
 rump

4 over 1
 (bottom pair)

Larger, growthier
 Heavier muscled
 Wider loin + rump
 Deeper quarter
 Wider front
 Heavier bone
 Straighter front legs

Grants: $\frac{1}{4}$

Smoother, higher
 quality
 Better balanced

Criticisms of 1

Smallest, lightest
 muscled
 Fine bone
 Narrow top
 Light quarter